

Baked puddings

From page 47

LEMON SOUFFLE

Serve this beauty oven-hot in all its glory.

Flavor is tart and so refreshing

Bake at 350° for 50 minutes.

Makes 8 servings

- 3 tablespoons butter or margarine**
- 3 tablespoons flour**
- 1/8 teaspoon salt**
- 1/2 cup sugar**
- 3/4 cup water**
- 1 teaspoon grated lemon rind**
- 1/4 cup lemon juice**
- 6 eggs, separated**

1. Melt butter or margarine in a medium-size saucepan; stir in flour and salt; cook, stirring constantly, just until bubbly.
2. Stir in 1/4 cup of the sugar and water; continue cooking and stirring until sauce thickens and boils 1 minute; remove from heat. Stir in lemon rind and juice; let cool while beating eggs.
3. Beat egg whites until foamy-white and double in volume in a large bowl; beat in remaining 1/4 cup sugar, 1 tablespoon at a time, beating all the time until meringue forms soft peaks.
4. Beat egg yolks until creamy-thick in a second large bowl; blend in cooled lemon sauce; fold in meringue until no streaks of white remain. Spoon into an ungreased 8-cup soufflé or straight-side baking dish. (To match our pictured soufflé, place a very thin slice of lemon on top.)
5. Set soufflé dish in a baking pan on oven shelf; pour boiling water into pan to depth of about an inch.
6. Bake in moderate oven (350°) 50 minutes, or until puffy-firm and golden on top. Spoon into dessert dishes; serve at once.